

XP-002290410

AN - 1973-67267U [44]

CPY - HAU -N

DC - D13 E16

FS - CPI

IC - A23L1/00

MC - D03-H01C E10-D03

M3 - [01] J6 H7 M220 M223 M224 M231 M232 M260 M270 M281 M313 M314 M316 M320

J371 H721 H724 H725 Q220 M510 J0 M520 M530 M540 M781 R021 R022 R023

R024 R004 M416 M902

PA - (HAU -N) HAUS SHOKUHIN KOGYO CO LT

PN - JP48035465B B 00000000 DW197344 000pp

PR - JP19700110576 19701214

XIC - A23L-001/00

AB - J73035465 Comprises adding spilanthol extract from *Spilanthus acmella*

*L. var. oleracea clarke* (violet or yellow flower strain) to salted or acid food or drink during or after processing. Addition of a slight amount of spilanthol having a characteristic dry taste fortifies the salt taste as well as adds a rich taste. The oleoresin can be extracted by ethanol extn. or the essential oils by steam distn. for the separation of spilanthol prepn. It is preferable that the extract-ethanol solution is spray-dried with cane sugar or the oleoresin-gum emulsion is spray-dried for better dispersion in the food. May be added to a large variety of foods e.g. orange juice, soups, sausages etc.

IW - FOOD DRINK ADDITIVE CONTAIN EXTRACT

IKW - FOOD DRINK ADDITIVE CONTAIN EXTRACT

NC - 001

OPD - 1970-12-14

ORD - 1900-00-00

PAW - (HAU -N) HAUS SHOKUHIN KOGYO CO LT

TI - Food and drink additive - contg spilanthus acmella extract